



NICOSIA

Nicosia - Classici

The true love for Sicily and its ancient wine-making tradition; the values of a family whose history has, for more than a century, been intertwined with that of Sicilian wine; the valorization of the most valuable native and international varieties cultivated in the island and the constant search for ever higher quality standards, in vineyards and in the cellar. These are the reasons that explain the success of Classici Nicosia, a wide range of wines with a designation of origin and monovarietals of excellent value for money, capable of representing the great variety and richness of modern Sicilian enology.



Nicosia

FRAPPATO *IGT Terre Siciliane*

Grape varieties: Frappato.

Vineyards : sandy soil, situated at approximately 200-250 m above sea level

Harvest : September

Fermentation : grapes are carefully selected, destemmed and left to macerate and ferment at a controlled temperature for approximately 15 days; malolactic fermentation takes place in steel vats

Ageing : in stainless steel vats on fine lees and approximately 1-2 months in the bottle

Alcohol content : 12,5% vol.

Colour : purple-tinged ruby red colour

Nose : pleasantly fragrant bouquet of fresh fruits

Palate : fresh, lively and soft

Food Pairings : a wonderful aperitif to be enjoyed with cheeses and salamis or pizza, it is also a valid alternative to white wine, particularly when served with flavourful fish course dishes *Specialità siciliana*: Pasta with sardines

Serving temperature : 14-16°C.